

3 sides of CRAZY...



...but counting down to normal ~ whatever that is!

Home

ALWAYS EAT ON THE GOOD CHINA

MENU PLANS

OUR KRAZY KITCHEN

RECIPES

MOTIVATION STATION

Positive attitude is everything...



Oh, the pleasure it is...to know that a perfect meal awaits us! ~
Brillat Savarian



at 10/05/2010 07:05:00 AM 1 comments Links to this post

Labels: quotes

Reactions: ☐ funny (0) ☐ interesting (0) ☐ cool (0)

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DOUBLE APPLE BUNDT CAKE - TUESDAYS WITH DORIE



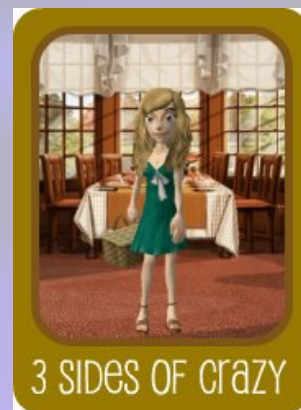
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I'm a Bad Girl



Lynne of [Honey Muffin](#) chose **Double Apple Bundt Cake** on pages 184 and 185 this week which was perfect for fall and all my leftover apples. I served it with maple syrup poured over it and it was scrumptious!



at 10/05/2010 12:05:00 AM 0 comments [Links to this post](#)

Labels: [Tuesdays with Dorie](#)

Reactions: ☐ funny (0) ☐ interesting (0) ☐ cool (0)



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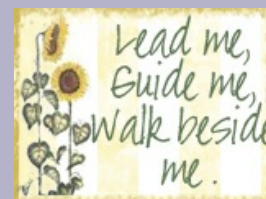


"Don't let yesterday use up too much of today."

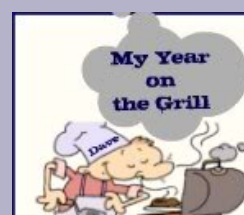
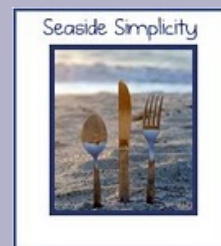
~ Cherokee Indian Proverb

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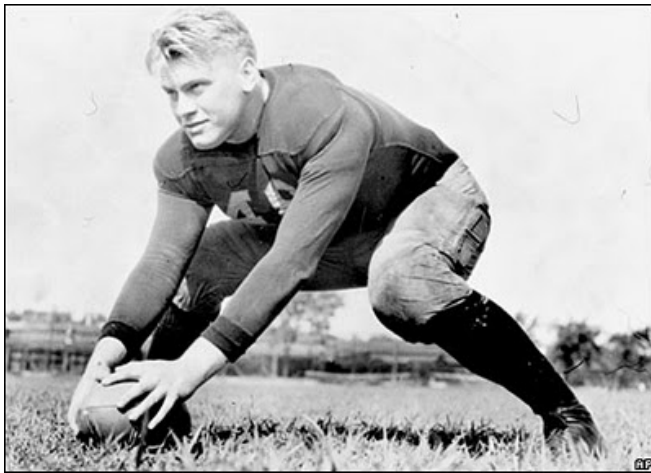
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IT'S TAILGATING TIME!



We're **HUGE** Football fans! We do a count down in August to pre-season every year and never miss a game when at all humanly possible! Well, it's that time of year again! Football season is already 3 weeks old (where does the time go?) and that means it's time for tailgating at the games, serious football food and game day buffets. Bring over your best appetizers and your biggest appetite and oh don't forget the Brewskis to go with it all. I like mine **really** cold please with a side of lime!



Tailgating Time will be posted every Sunday at noon and open all week for you to add your football favorites. We'll play each and every week until Superbowl Sunday. I can't wait to see what you'll be bringing!

It's Tailgating Time!

HOSTED BY:

Martha at [Seaside Simplicity](#)

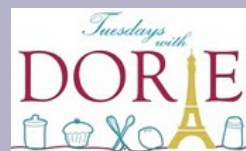
Tamy at [3 sides of Crazy](#)

Lyndsey at [Tiny Skillet](#)

Would you like to be a host of Tailgating Time too?

Leave me a comment here with your email or with Martha over at [Seaside Simplicity](#) so we can send you the code and add you to the host list - more exposure, more links, more football food!

It's Tailgating Time!



It's hanging time!



1. Martha (MM) ~ Corn and Black Bean Salsa



2. Lyndsey ~ Greek Orzo Pasta Salad



3. Sheet Pan Pizza



4. Easy Chili



5. Ricepatty - Black Bean Cakes with Mango Salsa



6. Tamy ~ Hot Beef Dip



7. greek meatballs at a moderate life



8. Five Cup Salad



9. Baked Beef Wontons



10. Honey Pecan Crusted Chicken Cutlets w Apricot Chutney



11. Shredded BBQ Beef Sandwiches with Cole Slaw



12. Ayam Percik

Add your link



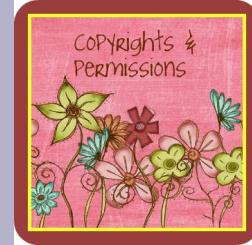
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at 10/03/2010 11:00:00 AM 2 comments Links to this post

Labels: Football Munchies

Reactions: ☐ funny (0) ☐ interesting (0) ☐ cool (0)



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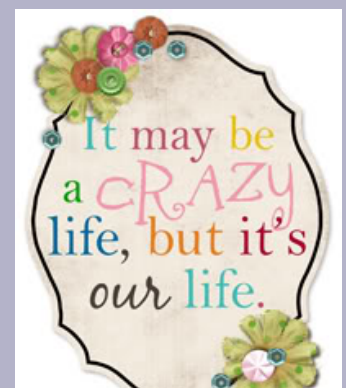
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WWW

WEEKLY MENU



Menu Plan Monday

Menu Plan Monday hosted by Laura at I'm an Organizing Junkie

	DATE	BREAKFAST	LUNCH	DINNER
MONDAY	10/4	CEREAL	SANDWICHES	ORIENTAL CHICKEN
TUESDAY	10/5	TOAST	LEFTOVERS	LEMON CHICKEN PASTA
WEDNESDAY	10/6	YOGURT	OUT	SPICY HONEY BRUSHED CHICKEN THIGHS
THURSDAY	10/7	FRUIT	LEFTOVERS	BANG BANG SHRIMP
FRIDAY	10/8	OATMEAL	C.O.R.N.	POLLO IN POTACCHIO
SATURDAY	10/9	EGGCHILADAS	leftovers	SPAGHETTI with CABBAGE & SMOKED SAUSAGE
SUNDAY	10/10	BREAKFAST PIZZA	out	CHILI DOG CASSEROLE



at 10/02/2010 10:24:00 AM 2 comments Links to this post

Labels: Menus

Reactions: ☐ funny (0) ☐ interesting (0) ☐ cool (0)

FOOD FOR THOUGHT



The foolish seek happiness over the horizon; the wise find it under their feet. ~Anonymous



at 10/01/2010 10:54:00 PM 0 comments Links to this post

Labels: quotes

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Reactions: ☐ funny (0) ☐ interesting (0) ☐ cool (0)

ONION PANADE aka DINNER BREAD PUDDING



I found this awesome recipe for Onion Panade over at [Stone Soup](#). She called it the ultimate comfort food or **a savory bread pudding** so I needed to try that. She flavored with golden brown onions and the fragrance of thyme. Rustic bread provides the perfect contrast of textures. I changed it up a bit. You'll find my changes in red.



I had couple of pieces of Havarti cheese left so tore them into pieces and added them the last few minutes of baking.



- 1 large Vidalia onion
- 1 red onion, sliced into rings
- 1 large bunch green onions, sliced thin
- 2 cloves garlic, minced

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- Marilyn Monroe
- Meal Planning
- Mellow Yellow Monday
- Memes
- M... ..

1/2 bunch fresh thyme leaves, **chopped**
 1/2 medium loaf rustic bread (1/2lb), torn in to chunks **I used sourdough buns that I had in the freezer for future croutons**
 5 ounces cheese, grated or crumbled
 3 cups vegetable or chicken stock
2 cups chopped rotisserie chicken pieces

- Preheat oven to 400 degrees
- Cut onion in half lengthwise. Peel, then slice into half moons about 1/4inch thick.
- Heat 4 – 5 tablespoons olive oil in a large frying pan.
- Cook onion stirring occasionally until soft and golden brown.
- Stir in the thyme.
- In a medium heatproof dish layer about a third of the onions. Sprinkle over some of the bread and cheese. Repeat until all the ingredients have been used. You want to be able to see a little of each on the top.
- Bring stock to a simmer.
- Pour over the onion dish.
- Season.
- Cover and bake for 30 minutes.
- Remove cover and bake for another 20 – 30 minutes or until the top is golden and crunchy and the stock has been absorbed by the bread.

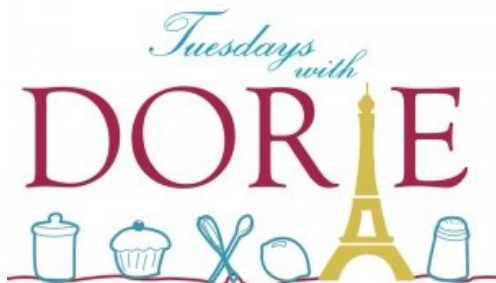


at 10/01/2010 01:20:00 PM 1 comments [Links to this post](#)

Labels: [Casserole](#), [veggies](#)

Reactions: ☐ funny (0) ☐ interesting (0) ☐ cool (0)

Tarte Fine ~ Tuesdays with Dorie



Leslie of [Lethally Delicious](#) decided on **Tarte Fine** on page 315. I embellished a bit and it was awesome. I had a pomegranate that needed using so it made a great addition. I also tossed a handful of milk chocolate chips on top. YUMMY!



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at 9/28/2010 12:41:00 AM 3 comments [Links to this post](#)

Labels: [Tuesdays with Dorie](#)

Reactions: ☐ funny (0) ☐ interesting (0) ☐ cool (0)

GUILTY PLEASURES SWAP



I once again participated in one of [Mamarazzi's](#) swaps! In this one, we were supposed to send our partners things that **we** consider "guilty pleasures." You know, things like your favorite bath oil that you only splurge on once a year, or an expensive cooking tool, or your favorite chocolate...

What are your guilty pleasures?

My partner was Kathleen from [Measuring My Life in Love](#). She sent me this wonderful group of goodies. There is a new Christmas Idea Magazine, a thankful journal, a photo album, a romance novel, an awesome apple candle, sweet smelling milk and honey chapstick, Aussie 3 minute miracle and bobby pins to do my hair, Apricot leathers - yum!, Chocolate Bliss, vanilla pudding and some fun purple nail polish that I'll use next week with my pedicure.



I had already wrapped these when I realized I had not taken a picture yet, so you have to imagine the insides of these packages as I describe them.

To me guilty pleasures means things I wouldn't

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normally buy myself, but are seriously on a "want" list. My life is so hectic that there is never any "pamper me time" so the

Bath and Body Works Bubble Bath is a true guilty pleasure for those long, but far and few in between bubble baths. I hate my feet or hands to get cracked from the hot summers or the cold winters and the Burt's Bees salve is so soothing and calming to the skin. Because of my hectic life the key chain with the pictures is something that I can look at throughout the day to remind me of who I do it all for. The baking mat is PURE guilty pleasure. I have never burnt a cookie since I started using these mats so it's a 2 fold guilty pleasure since I have to make cookies to make this one work. The oval frame I just saw and thought was pretty.



at 9/27/2010 07:55:00 PM 5 comments Links to this post

Labels: Mamarazzi's Swaps

Reactions: ☐ funny (0) ☐ interesting (0) ☐ cool (0)

WEEKLY MENU

I've been sitting here all day watching football and going through old cookbooks and have decided I'm going to do a recipe experiment **week** this time. Take us all out of our comfort zone so to speak. Maybe they'll really appreciate the old fall backs next week, but really I'm hoping it's a raving success so I can do it again next week.



Menu Plan Monday hosted by Laura at I'm an Organizing Junkie

	DATE	breakfast	lunch	supper
	MON 9/27		GLAZED SESAME CHICKEN STIR-FRY	
	TUES 9/28			SAUTEED PASTA with TOMATOES & GARLIC
	WED 9/29			SWEET & SOUR GLAZED PORK CHOPS
	THU 9/30			CHEESEBURGER SALAD
	FRI			LEMON HERB CHICKEN

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ANALYTICS

	10/1			RING
	SAT 10/2	Shirred Eggs	leftovers	FAMILY BURRITO
	SUN 10/3	S.O.S. or S*\$# on a Shingle	Swampy's	Chicken Broccoli Pasta in Garlic Cream Sauce

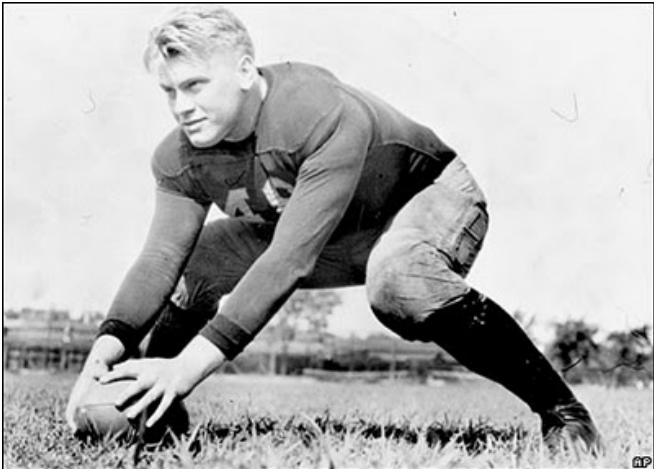


at 9/26/2010 10:16:00 PM 2 comments [Links to this post](#)

Labels: [Menus](#)

Reactions: ☐ funny (0) ☐ interesting (0) ☐ cool (0)

ARE YOU READY FOR SOME FOOTBALL??????????????



We are - we're HUGE fans! We do a count down in August to pre-season every year and never miss a game when at all humanly possible! Well, it's that time of year again! Football season is already 1 week old and that means it's time for tailgating at the games, serious football food and game day buffets. Bring over your best appetizers and your biggest appetite and oh don't forget the Brewskis to go with it all. I like mine **really** cold please with a side of lime!



Tailgating Time will be posted every Sunday at noon and open all week for you to

add your football favorites. We'll play each and every week until Superbowl Sunday. I can't wait to see what you'll be bringing!

It's Tailgating Time!

HOSTED BY:

Martha at [Seaside Simplicity](#)

Tamy at [3 sides of Crazy](#)

Lyndsey at [Tiny Skillet](#)

Martha at [Menagerie](#)

Would you like to be a host of Tailgating Time too?

Leave me a comment here with your email or with Martha over at [Seaside Simplicity](#) so we can send you the code and add you to the host list - more exposure, more links, more football food!

Also don't forget that the CSN winner will be announced at [Seaside Simplicity](#) today!

It's Tailgating Time!



1. Beef Wellington Bites



2. Tamy ~ Beer Cheese Dip



3. Kristy~Crispy Lemon Fried Chicken



4. Carl's Gizmos



5. Lyndsey - White Chili



6. Chris



7. Kris- BEAN DIP!



8. Tamy ~ VOODOO Melts



9. Steph@Plain Chicken



10. Ricepatty - Crab Cakes



11. Linda :)



12. Corny Bacon Corn Bread





13. Cheese Dip



14. Easy CHicken Teriyaki



15. Harvest Loaf



16. Martha (MM) - Shrimp Puffs



17. Ricepatty - Stromboli



18. Lisa (PeriwinklePost)

(Collection closed)
Link tool by inlinkz.com



at 9/26/2010 11:00:00 AM 2 comments [Links to this post](#)

Labels: [Football Munchies](#)

Reactions: ☐ funny (0) ☐ interesting (0) ☐ cool (0)

COUNTRY FRIED STEAK

A favorite of ours is "chicken fried" anything. Chicken-fried steak (also known as pan-fried steak country-fried steak or CFS) is a piece of steak (tenderized cube steak) coated with seasoned flour and pan-fried. It is generally associated with the South and their hospitality. Its name is thought to be likely due to chicken-fried steak's similarity in preparation to fried chicken, though the dish is also similar to the classic Austrian dish, Wiener Schnitzel, a tenderized veal or beef cutlet, coated with flour, eggs, and breadcrumbs and then pan fried. It is truly a comfort food.

The precise origins of Chicken Fried Steak are unclear, but many sources attribute its development to Germans and Austrians who immigrated to Texas in the nineteenth century and brought recipes for Wiener Schnitzel from Europe to the USA. Lamesa, the seat of Dawson County on the Texas South Plains, claims to be the birthplace of chicken-fried steak, as does Bandera, Texas' favorite son, John "White Gravy" Neutzling.

The Virginia Housewife, published in 1838 by Mary Randolph has a recipe for veal cutlets that is one of the earliest known recipes for a food like chicken-fried steak. The recipe for what we now know as chicken-fried steak was included in many regional cookbooks by the late nineteenth century. The actual term "chicken-fried steak" was probably developed in the 1930s. It is thought that the name change was due to the war with Germany. Chicken-fried steak is among numerous popular dishes which make up the official state meal of Oklahoma, added to the list in 1988.

All that said, even being a Texan, I grew up with it being called Country Fried Steak

which makes so much more sense to me! There is nothing chicken about this meal. I have over the years played with the flavor and this is how we like it.



COUNTRY FRIED STEAK

1 cube steak or thin top sirloin steak per person

Marsala wine

green onions, thinly sliced

1 egg per 2 steak, beaten

flour

salt and pepper

butter

- Generously salt and pepper the steaks.
- Slice your onions and marinate the steaks in just enough Marsala wine to cover. Layer the steaks and onions into a tupperware and refrigerate for several hours.
- Drain steaks on paper towels.
- Heat large skillet with enough butter to evenly coat the bottom.
- Dipped drained steaks in beaten egg and then flour.
- Lay each steak in sizzling butter and salt and pepper again.
- Turn steaks and season again.
- Serve with [Parmesan Potatoes](#) and [Peppered Gravy](#).



at 9/26/2010 10:53:00 AM 1 comments [Links to this post](#)

Labels: [Beef](#)

Reactions: ☐ funny (0) ☐ interesting (0) ☐ cool (0)

HAPPY BIRTHDAY JEN JEN





Wilbur here is the new birthday mascot. He and I want to wish our good friend Jen over at [Tatertots & Jell-O](#) a happy birthday today. Stop on by and wish her well with some bloggy birthday love.



at 9/24/2010 01:05:00 PM 4 comments [Links to this post](#)

Labels: [Holidays](#)

Reactions: ☐ funny (1) ☐ interesting (0) ☐ cool (0)

OATMEAL NUT MUFFINS



OATMEAL NUT MUFFINS

1 cup quick cooking oats
1 cup buttermilk
1 stick butter, softened
3/4 cup packed brown sugar
2 Jumbo eggs
1 cup flour, sifted
1 teaspoon baking powder
1/2 teaspoon baking soda
1/2 teaspoon salt
1/4 cup chopped pecans

- Preheat oven to 375 degrees.
- In a large bowl layer the oats.
- Pour the buttermilk over the oats and let them soak for an hour.
- Cream the butter.
- Add the sugar and cream until smooth.
- Add the eggs one at a time beating after each addition.
- Sift together the flour, baking powder, baking soda and salt.
- Gradually add dry ingredients to the wet until well blended.

- Fill muffin tins 2/3 full.
- Sprinkle nuts on top.
- Bake for 18-20 minutes.



at 9/24/2010 03:24:00 AM 4 comments [Links to this post](#)

Labels: [breads](#)

Reactions: ☐ funny (0) ☐ interesting (0) ☐ cool (0)

PLANTAIN FUFU FRIED CHICKEN

I found a recipe recently for Japanese Fried Chicken that I was going to try for dinner tonight. Then I tried to accumulate all the ingredients. Long story short, I rewrote the recipe to work around the ingredients I **did** find. The first change I made was the potato starch the recipe called for. I did do research and found that you could substitute corn starch, but that seemed too plain so I went to a local market that has several aisles of international foods and started searching. I found two things of interest: Fufu Flour and Corn Flour. Fufu flour is from Africa and this particular one is made from Plantains so I guess I could call this Banana Fried Chicken. Both of these flours are very fine and resemble regular corn starch in texture and coat **very** well.



PLANTAIN FUFU FRIED CHICKEN aka BANANA FRIED CHICKEN

1 1/2 pound chicken breasts, cut into bite sized pieces
 2 tablespoons soy sauce
 2 tablespoons Marsala wine
 1 large green onion, sliced thin
 salt and pepper
 4 tablespoons butter
 1/2 cup FUFU flour
 1/2 cup corn flour
 Chinese hot mustard for dipping

- In a large bowl combine the soy sauce, Marsala wine and green onions.
- Place chicken in bowl and toss to coat. Refrigerate for several hours.
- Drain chicken pieces.
- In a large bag combine the FUFU flour, corn flour, salt and pepper.
- In a large skillet melt butter.
- Place chicken pieces in bag and shake to coat.
- Add chicken pieces to hot butter. When brown and crusty, turn the

pieces.

- Drain on paper towels.
- Serve with hot Chinese hot mustard and lemon slices.



By the way, it was really good!



Submitted to [The Creative Girl Party Blog](#)

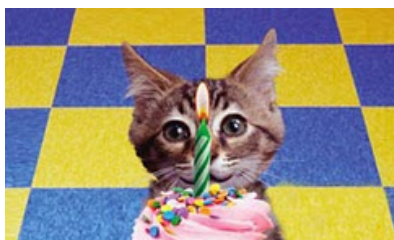


at 9/23/2010 09:37:00 PM 3 comments [Links to this post](#)

Labels: [Chicken](#)

Reactions: ☐ funny (0) ☐ interesting (0) ☐ cool (0)

[Happy Birthday Diana](#)





Wilbur here is the new birthday mascot. He and I want to wish our good friend Diana over at [Forgetfulone](#) a happy birthday today. Stop on by and wish her well with some bloggy birthday love.



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